

STARS 2.2 Food and Beverage Purchasing Inventory

This template is provided to help STARS participants document purchases that earn points in the Food and Beverage Purchasing credit.

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STARS 2.2 Food and Beverage Purchasing Inventory

This template is provided to help STARS participants document purchases that earn points in the Food and Beverage Purchasing credit.

Step 1 Record total food and beverage expenditures during the reporting period.

Institution	Muhlenberg College
Reporting period (e.g., Jan. - June 20198)	September 2022 - August 2023
Total food and beverage expenditures in the reporting period	3,193,963.00
Currency used (e.g., USD, CAD, MXN, AUD, EUR)	USD

Step 2 Record purchases that are sustainably or ethically produced in the appropriate tab(s), below ('Certified/verified purchases' and 'Institution-affirmed production').

Step 3 Record expenditures on plant-based foods in the appropriate tab. A detailed inventory is NOT required.

Step 4 Access the STARS Reporting Tool to upload the completed spreadsheet and report the following results:

Percentage of total annual food and beverage expenditures on products that are sustainably or ethically produced	2.92%	READ ONLY. DO NOT EDIT.
Percentage of total annual food and beverage expenditures on plant-based foods	45.38%	READ ONLY. DO NOT EDIT.

[For additional guidance, visit the STARS Help Center.](#)

STARS does not require disclosure of actual expenditure amounts. If desired, that data may be hidden or removed from the inventory prior to uploading it to the Reporting Tool.

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Institution-affirmed production

An exemption from the certification/verification requirement is granted to producers who are engaged in sustainable production, but for whom certification is either not accessible or not cost effective (e.g., campus farms/gardens and small producers).

Total expenditures on institution-affirmed products

19,600.00

READ ONLY. DO NOT EDIT.

STARS does not require disclosure of actual expenditure amounts. If desired, that data may be hidden or removed from the inventory prior to uploading it to the Reporting Tool.

Name of the farm, boat, or harvester	Product description/type	Source [1]	Supplier/intermediary (if not directly sourced) [2]	Institution affirms that the production methods are consistent with:	Evidence on which the affirmation is based (e.g., site visits or documentation from the producer)	Total spend
Butter Valley Harvest	Hydroponic Basil	Direct purchase		Principles of organic agriculture (IFOAM)	Site Visit	9,600.00
Twin Maple Farms	Potatoes	Direct purchase		Principles of organic agriculture (IFOAM)	Site Visit	10,000.00

To qualify, ALL of the following criteria must be met:

- 1) The product is single-ingredient (e.g., apples, coffee, fish).
- 2) The product is sourced through a short food supply chain (SFSC) that provides full traceability from identified farms, boats, or harvesters to the institution.
- 3) The institution is able to affirm (e.g., through site visits or documentation from the producer or intermediary) that the production methods used are consistent with the principles of organic agriculture articulated in IFOAM COROS, the FAO Code of Conduct for Responsible Fisheries, or the principles of fair trade adopted by the World Fair Trade Organization (WFTO).

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Standards and Terms

Plant-based foods

Consistent with Menus of Change, plant-based ingredients and foods are defined as “fruits and vegetables (produce); whole grains; beans, other legumes (pulses), and soy foods; nuts and seeds; plant oils; and herbs and spices”, simple combinations of these foods and their derivatives, and vegetarian/vegan alternatives to meat and dairy:

- Unprocessed or minimally processed fruits, vegetables, whole grains, legumes, mushrooms, nuts, seeds, herbs, and spices. This includes cereal grains and flours; plain oatmeal, pasta, and noodles; fruit or vegetable juices; tea and coffee.
- Processed culinary ingredients derived from plants or nature, for example, vegetable oils crushed from seeds, nuts, or fruits such as olives; starches extracted from corn and other plants; sugar and sweeteners obtained from plants; honey extracted from combs and syrup from maple trees; soy sauce and vinegar.
- Simple processed foods composed primarily of unprocessed or minimally processed plant-based foods and plant-based culinary ingredients, for example, canned or bottled vegetables, fruits, and legumes; tomato extract, pastes, or concentrates; salted or sugared nuts and seeds; fruits in syrup; unpackaged freshly made breads; cereal products such as flavored oatmeal; tofu and tempeh; and fermented alcoholic beverages such as wine, beer, and cider.
- Vegetarian/vegan alternatives to meat and dairy, for example, plant-based ‘milks’, meat substitutes, margarines and spreads.

Animal products (i.e., meat, poultry, fish, seafood, eggs, and dairy) and their derivatives, drinking water, and most ultra-processed foods do NOT qualify as plant-based foods. Examples of ultra-processed foods include sweet or savory packaged snacks; chocolate and candies (confectionary); mass produced packaged breads and buns; cookies (biscuits), pastries, cakes, and cake mixes; instant sauces; many ready to heat products including pre-prepared pies and pasta and pizza dishes; powdered and packaged ‘instant’ soups, noodles and desserts; carbonated drinks; ‘energy’ drinks; ‘fruit’ drinks; and distilled alcoholic beverages such as whiskey, gin, rum, and vodka.

Short food supply chain

Short food supply chains (SFSCs) are defined as supply chains with a minimal number of intermediaries (ideally, no more than one) between identified farms, boats, or harvesters, and institutions. SFSCs pass transparent information about the origin, production method, and sustainability of the product to the consumer and provide full traceability through all stages of production, processing, and distribution. Examples include direct sales, contract production, regional food hubs, regional farm-to-institution programs, organic growers’ cooperatives, and community-supported fishery programs.

Small producer

Consistent with FLOCERT, Fairtrade International, and the World Fair Trade Organization (WFTO), a small producer or small-scale producer is “a producer who is not structurally dependent on permanent hired labour” and who manages their production activity mainly with a family workforce or a workforce of owner-operators.

Sustainably or ethically produced

To count as sustainably or ethically produced, a food or beverage product must meet one or more of the following standards. Certification/verification is required, however exemptions are provided for NGO-recommended seafood and institution-affirmed production, as outlined below.

Sustainable agriculture

<p>International standards</p> <ul style="list-style-type: none">- Biodynamic Certified (Demeter)- Bird Friendly Coffee- Certified Organic under any IFOAM-endorsed standard- Certified Sustainably Grown (SCS)- LEAF Marque (Linking Environment and Farming)- Naturland certified- Rainforest Alliance Certified (Sustainable Agriculture SAN Standard)- Regenerative Organic Certified- UTZ certified	<p>Regional standards</p> <ul style="list-style-type: none">- American National Standard for Sustainable Agriculture (ANSI/LEO-4000) (Silver or higher) - U.S.- Bee Better Certified (Xerces Society) - U.S.- Biopartenaire label - France- Filière Biologique du Québec (BIO Québec, Aliments du Québec - Bio, and Aliments préparés au Québec – Bio)- Food Alliance Certified - U.S.- Participatory Guarantee System (PGS) verified (e.g., Certified Naturally Grown)- Protected Harvest Certified - U.S.- Salmon Safe Certified - U.S.- USDA Transitional Organic - U.S.
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Other sustainability standards and ISO Type I ecolabels developed/administered by a Global Ecolabelling Network or ISEAL Alliance member organization OR that meet or exceed the minimum crop production standards outlined in a relevant IFOAM-endorsed organic program or IFOAM Common Objectives and Requirements of Organic Standards (COROS).

Sustainable seafood

<p>International standards</p> <ul style="list-style-type: none">- Marine Stewardship Council blue ecolabel (paired with MSC Chain of Custody certification)- Monterey Bay Aquarium Seafood Watch (Best Choices, Good Alternatives, and Recommended Eco-Certifications)	<p>Regional standards (for products not covered by the international standards)</p> <ul style="list-style-type: none">- Australian Marine Conservation Society (Green 'Better Choice')- Marine Conservation Society (Rating 1-2) - U.K.- Mr. Goodfish seasonal recommendations - Europe- Ocean Wise Recommended - Canada- Royal Forest and Bird Protection Society (Ranking A-C) - New Zealand- Sailors for the Sea Blue list - Japan- WWF/Good Fish Foundation (Green and Amber/Yellow list) - Africa, Asia, Europe
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Fair trade/labor

<p>International standards</p> <ul style="list-style-type: none">- Ecocert Fair Trade (EFT)- Fair for Life (IMO)- Fairtrade mark (Fairtrade International)- Fair Trade Certified (Fair Trade USA)- FairWild certified- Guaranteed Fair Trade (WFTO)- Hand in Hand (Rapunzel)- Small Producers' Symbol (SPP)	<p>Regional standards</p> <ul style="list-style-type: none">- Equitable Food Initiative certified - U.S.- Fair Food Program (Fair Food Standards Council / Coalition of Immokalee Workers) - U.S.- Fair Trade Federation member - U.S. and Canada- Food Justice Certified (Agricultural Justice Project) - U.S.- Milk with Dignity (Migrant Justice) - U.S.
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Other fair trade/labor standards developed/administered by a farmworker organization or a Global Ecolabelling Network, ISEAL Alliance, or WFTO member organization.

Humane animal care

<p>International standards</p> <ul style="list-style-type: none"> - Animal Welfare Approved (A Greener World) - Certified Humane Raised and Handled - Global Animal Partnership Certified - Step 2 and above 	<p>Regional standards</p> <ul style="list-style-type: none"> - AGA-Certified Grassfed - U.S. - American Humane Certified (Laying Hens - Free Range and Pasture only) - U.S. and Canada - Bioland - Germany - BuyingPoultry (Best Choices and Better Choices) - Label Rouge - France - NOFA-NY or PCO Certified 100% Grassfed - U.S. - RSPCA Approved - Australia - RSPCA Assured - U.K. - SPCA Certified - Canada
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Other animal welfare standards and ISO Type I ecolabels that exceed the minimum animal husbandry standards outlined in a relevant IFOAM-endorsed organic program or IFOAM COROS.

Student-led verification programs

- Good Food. Products that have been designated as Community-Based, Ecologically-Sound, Humane, and/or Socially-Just by student researchers running the Good Food Calculator and validated by Meal Exchange (Canada).
- Real Food. Products that have been designated as Ecologically Sound, Fair, Humane, and/or Local & Community Based by student researchers running the Real Food Calculator and validated by the Real Food Challenge (U.S.).

Vegetarian/vegan

Consistent with V-Label criteria and European Vegetarian Union recommendations, “food and other products that do not contain animals or parts of animals are considered vegetarian”. Vegetarian products may be created with the help of living animals and animal-derived products (e.g., dairy, eggs, and honey). Vegan products are vegetarian products for which no ingredients, processing aids, or substances of animal origin have been used at any stage of production and processing.

[1] To qualify, a product must be sourced through a short food supply chain that passes transparent information about the origin, production method, and sustainability of the product to the consumer and provide full traceability through all stages of production, processing, and distribution.

[2] To qualify, there must be a minimal number of intermediaries (ideally, no more than one) between identified farms, boats, or harvesters, and institutions.